

Valentine's Day

MENU

£39.99 for two courses (exc dessert) / £ 49.99 for three courses



AMUSE BOUCHE

/Limited Menu special from the 12th till 14th of February/

Beef Embrace Springrolls

Crispy, golden spring rolls filled with seasoned beef and aromatic herbs, served with a tangy dipping sauce.

Dynamite Shrimp Explosion

Crispy, golden-fried shrimp tossed in a creamy, spicy sriracha mayo, topped with sesame seeds and fresh scallions for a bold and fiery kick.

Rainbow Love Roll

A delicate sushi roll with shrimp, creamy avocado, and vibrant tobiko, served with soy, wasabi, and pickled ginger.

Lamb Shanks in Massaman Bliss

Slow-braised lamb shanks in a rich Massaman curry sauce, infused with coconut milk, peanuts, and aromatic spices, served over creamy mashed potatoes.

Pad Thai Royal Chicken

Wok-fried rice noodles tossed in a signature tamarind sauce with succulent prawns, egg, bean sprouts, and chives, topped with crushed peanuts and a hint of lime for a perfect balance of sweet, sour, and savory flavors.

Seafood Grapao

A fragrant stir-fry of fresh seafood, including prawns, squid, and mussels, sautéed with garlic, Thai basil, and chili in a savory soy sauce, served over steamed rice for a bold and aromatic dish.

Silk Thai Tea

traditional Thai tea leaves, delicately infused with spices and a touch of sweetness, served with a creamy finish for a luxurious, silky experience.

Meringue Roulade

airy meringue rolled with a velvety cream filling.

Pandan-Infused Chicken Supreme

Tender chicken marinated in aromatic pandan leaves, wrapped and fried to perfection, served with a savory dip.

Chicken Satay in Green sauce

Grilled, marinated chicken skewers served with a rich and fragrant green curry-infused peanut sauce, garnished with fresh herbs.

MAIN

Tropical King Prawns Delight

Succulent king prawns simmered in a fragrant coconut curry with lemongrass and a touch of chili, served with aubergine and black olive tapenade.

Rib Eye Steak

Juicy, perfectly grilled ribeye steak, seasoned with aromatic herbs and served with a rich peppercorn sauce, accompanied by sautéed vegetables and crispy Fried Shallots.

Golden Tempura Prawns

Lightly battered prawns, perfectly fried to golden perfection, served with a zesty dipping sauce.

Duck Bon Bon

Shredded duck confit, delicately wrapped and fried to golden perfection, served with a tangy hoisin glaze.

Dragon Roll

Crispy shrimp tempura, fresh salmon, creamy avocado, and vibrant tobiko, topped with a sweet teriyaki glaze and a hint of wasabi mayo.

Imperial Glaze Salmon

Perfectly seared salmon with a fragrant herb butter, infused with lemongrass, kaffir lime, and a hint of chili, topped with a rich teriyaki glaze.

Served with sautéed broccoli and cherry tomatoes, finished with fresh basil for a bold and flavorful fusion.

Ramen Rendang

Tender beef slow-cooked in a rich, aromatic rendang curry, served over soft ramen noodles in a flavorful broth, topped with fresh herbs and a hint of chili for a perfect balance of spice and savory depth.

Sticky Crispy Basil & Cashew Chicken

Crispy chicken glazed in a rich oyster sauce, stir-fried with garlic, fresh basil, colorful capsicum peppers, and crunchy cashews, served with steamed rice for a perfectly balanced, flavorful dish.

DRINKS

Lemongrass Serenity

A refreshing blend of aromatic lemongrass, zesty lime, and a hint of honey, chilled to perfection for a calming and revitalizing drink.

DESSERT

Tempura Ice Cream

Crispy tempura-coated ice cream, drizzled with ginger chocolate syrup and finished with a hint of honey.

Toffee Pudding

A rich, moist sponge drenched in warm toffee sauce, served with a Scoop of vanilla ice cream.



SCAN ME



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Customers with specific dietary requirements or allergies should inform a member of staff before you order food and drinks.



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